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Industrial Feeding Programs Division, Civilian Food Requirements Branch  
Office of Distribution, War Food Administration

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List of Different Types of Facilities  
Used in the WFA Industrial Feeding Program:

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Series COM., Commissary

Series  $\frac{COM}{a}$  Storage House for kitchens, cafeterias, etc., where meat is processed to cooking stage. Vegetables cleaned and prepared for cooking, includes bakery. Sandwich making and box lunch preparation.

Series  $\frac{COM}{b}$  Storage House - includes bakery and preparation only for mobile units, canteens (lunch boxes, sandwiches, beverages, etc.).

Series C.K., Central Kitchens

Series  $\frac{C.K.}{a}$  With complete food preparation, bakery, and storage facilities. Serving cafeterias, lunch counters and all other types of service units.

Series  $\frac{C.K.}{b}$  With limited storage facilities, food being received from commissary. Food preparation facilities serving cafeterias, lunch counters and all other types of food service units.

Series  $\frac{C.K.}{c}$  Specifically designed for preparation of food for mobile units and/or food carriers, etc.

Series CAF, Cafeterias

Series  $\frac{CAF}{a}$  Self contained cafeteria with full food storage, food preparation and serving facilities.

Series  $\frac{CAF}{b}$  Same as cafeteria with additional facilities for preparing sandwiches and/or hot meals to be served from mobile units, lunch counters, canteens, etc.

Series  $\frac{CAF}{c}$  Cafeteria receiving food from Commissary  $\frac{COM}{a}$  with limited storage, full cooking and storage facilities.

Series  $\frac{CAF}{d}$  Same cafeteria as  $\frac{CAF}{c}$  with additional facilities for preparing sandwiches and/or hot meals to be served from mobile units, lunch counters, canteens, etc.

Series  $\frac{CAF}{e}$  Same as  $\frac{CAF}{a}$  except that instead of open cafeteria counter the Assembly Line system is introduced. One or more types and priced meals are completely assembled on trays. Customer has choice of beverage and dessert only.

Series L.C., Lunch Counter

Series  $\frac{L.C.}{a}$  Prepared food is received from central kitchen. Serves full meal. Has short order facilities and seating space.

Series L.C., Lunch Counter (continued)

Series  $\frac{L.C.}{b}$  Equipment for short orders only. Has seating space.

Series  $\frac{L.C.}{c}$  No cooking facilities. Serving supplementary lunches such as soup from carriers, sandwiches, beverages, dessert. Has seating space.

Series SFS, Stationary Fast Service Unit

Series  $\frac{SFS}{a}$  Food received from central kitchen in carriers, complete meals served directly from carriers. Includes lunch counter for supplemental feeding. Has seating space.

Series L.S., Lunch Stand

Series  $\frac{L.S.}{a}$  Hot and cold food delivered from central kitchen. No seating space.

Series  $\frac{L.S.}{b}$  Same as  $\frac{L.S.}{a}$  but with short order facilities. No seating space.

Series  $\frac{L.S.}{c}$  Cold food delivered from central kitchen. No seating space.

Series S.C., Stationary Canteen

Series  $\frac{S.C.}{a}$  Packaged hot and cold food delivered from commissary or central kitchen. Has facilities for storing hot and cold food and preparation of sandwiches, etc. Has shelter.

Series  $\frac{S.C.}{b}$  Same as  $\frac{S.C.}{a}$  but without shelter.

Series  $\frac{S.C.}{c}$  Packaged hot and cold food delivered from commissary or central kitchen. Has facilities for storing hot and cold food. No preparation facilities. Has shelter.

Series  $\frac{S.C.}{d}$  Same as  $\frac{S.C.}{c}$  but without shelter.

Series  $\frac{S.C.}{e}$  Serving cold food only. Has shelter.

Series  $\frac{S.C.}{f}$  Same as  $\frac{S.C.}{e}$  but without shelter.

Series M.U., Mobile Units

Serves complete hot meal, sandwiches, beverages, etc.

Series  $\frac{M.U.}{a}$  All mobile units are loaded at commissary or central kitchen. They are moved to designated places at scheduled periods.

Series M.U., Mobile Units (continued)

Series  $\frac{M.U.}{b}$  Serves one hot dish, sandwiches, beverages, etc.

Series  $\frac{M.U.}{c}$  Serves cold food, beverages, etc.

Series S, Shelters

Shelters may be used in connection with mobile units, canteens, lunch stands, etc.

Series  $\frac{S}{a}$  Open air pavillion type shelter with seating. Provides for paper service only.

Series  $\frac{S}{b}$  Same as  $\frac{S}{a}$  but with stand-up arrangement for eating.

Series  $\frac{S}{c}$  Enclosed shelter provides for paper or china services with seating.

Series  $\frac{S}{d}$  Same as  $\frac{S}{c}$  but with stand-up arrangement for eating.



